SCHEDULE 1

Processed Cereal-based Foods for Infants and Young Children

Part II

Essential Composition of Processed Cereal-Based Foods for Infants and Young Children

The requirements concerning nutrients refer to the products ready for use, marketed as such or reconstituted as instructed by the manufacturer.

Cereal content

1. Processed cereal-based foods are prepared primarily from one or more milled cereals and/or starchy root products.

The amount of cereal and/or starchy root shall not be less than 25% of the final mixture on a dry weight for weight basis.

Protein

2.—(2.1) For products mentioned in paragraphs 2 and 4 of Part I the protein content shall not exceed 1.3 g/100 kJ (5.5 g/100 kcal).

(2.2) For products mentioned in paragraph 2 of Part I the added protein shall not be less than 0.48 g/100 kJ (2 g/100 kcal).

(2.3) For biscuits mentioned in paragraph 4 of Part I made with the addition of a high protein food, and presented as such, the added protein shall not be less than 0.36 g/100 kJ (1.5 g/100 kcal).

(2.4) The chemical index of the added protein shall be equal to at least 80% of that of the reference protein (casein as defined in Schedule 3), or the protein efficiency ratio, (PER) of the protein in the mixture shall be equal to at least 70% of that of the reference protein. In all cases, the addition of amino acids is permitted solely for the purpose of improving the nutritional value of the protein mixture, and only in the proportions necessary for that purpose.

Carbohydrates

3.—(3.1) If sucrose, fructose, glucose syrups or honey are added to products mentioned in paragraphs 1 and 4 of Part I:

— the amount of added carbohydrates from these sources shall not exceed 1.8 g/100 kJ (7.5 g/100 kcal),

— the amount of added fructose shall not exceed 0.9 g/100 kJ (3.75 g/100 kcal).

(3.2) If sucrose, fructose, glucose syrups or honey are added to products mentioned in paragraph 2 of Part I:

— the amount of added carbohydrates from these sources shall not exceed 1.2 g/100 kJ (5 g/100 kcal),

— the amount of added fructose shall not exceed 0.6 g/100 kJ (2.5 g/100 kcal).

Fat

4.—(4.1) For products mentioned in paragraphs 1 and 4 of Part I the fat content shall not exceed 0.8 g/100 kJ (3.3 g/100 kcal).

(4.2) For products mentioned in paragraph 2 of Part I the fat content shall not exceed 1.1 g/100 kJ (4.5 g/100 kcal). If the fat content exceeds 0.8 g/100 kJ (3.3 g/100 kcal):

(a) the amount of lauric acid shall not exceed 15% of the total fat content;

(b) the amount of myristic acid shall not exceed 15% of the total fat content;

(c) the amount of linoleic acid (in the form of glycerides = linoleates) shall not be less than 70 mg/100 kJ (300 mg/100 kcal) and shall not exceed 285 mg/100 kJ (1200 mg/100 kcal).

Minerals

Sodium

Sodium

— sodium salts may only be added to processed cereal-based foods for technological purposes

— the sodium content of processed cereal-based foods shall not exceed 25 mg/100 kJ (100 mg/100 kcal).

Calcium

(5.2.1) (5.2) (5.2.1) For products mentioned in paragraph 2 of Part I the amount of calcium shall not be less than 20 mg/100 kJ (80 mg/100 kcal).

(5.2.2) For products mentioned in paragraph 4 of Part I manufactured with the addition of milk (milk biscuits) and presented as such, the amount of calcium shall not be less than 12 mg/100 kJ (50 mg/100 kcal).

Vitamins

6.—(6.1) For processed cereal-based foods the amount of thiamin shall not be less than 25µg/100 kJ (100 µg/100 kcal).

(6.2) For products mentioned in paragraph 2 of Part I:

	Per 100 kJ		Per 100 kcal	
	Minimum	Maximum	Minimum	Maximum
Vitamin A (µg RE)[1]	14	43	60	180
Vitamin D (µg)[2]	0.25	0.75	1	3

1 RE = all trans retinol equivalents

2 In the form of cholecalciferol, of which 10 µg = 400 i.u. of vitamin D

These limits are also applicable if vitamins A and D are added to other processed cereal-based foods.